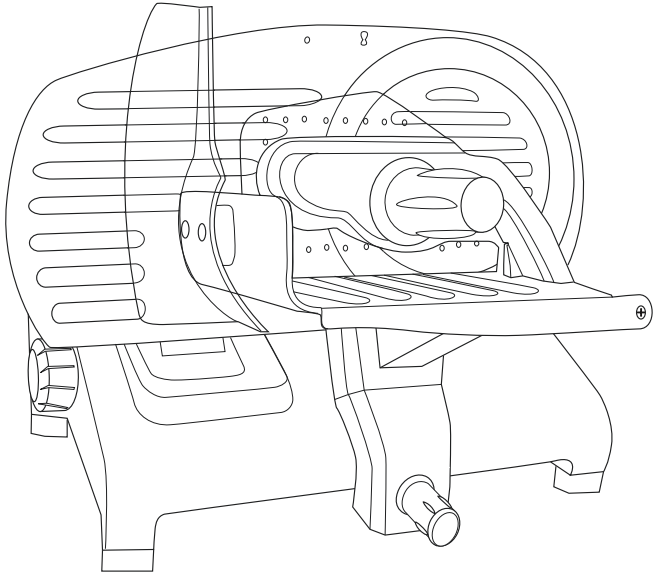
WARING PRO®

PROFESSIONAL FOOD SLICER

FS1000/FS1500



For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Unplug power cord from outlet when not in use, before putting on or taking off parts, before cleaning, and before attaching, adjusting or removing the blade sharpener.**
3. **Blade is exceptionally sharp. Handle very carefully.**
4. To protect against risk of electrical shock, do not put appliance in water or other liquids.
5. Do not use appliance near children and individuals with certain disabilities.
6. Avoid contact with moving parts.
7. Never put the unit near a hot burner, in an oven, or in a dishwasher.
8. Do not operate the Waring Pro® Food Slicer, or any other electrical equipment, with a damaged cord or plug or after the unit malfunctions. Return unit to the nearest Authorized Service Center for examination, repair, or adjustment.
9. Do not use outdoors. This product is intended for household use only.
10. Do not let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
11. Place the appliance on a firm and stable surface. Ensure that the appliance is not placed near the edge of the worktop, where it can be easily pushed off or fall.
12. Never plug in the appliance where water may flood the area.
13. **NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.**
14. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
15. Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
16. Use the slicer to cut ONLY designated food. Do not attempt to slice frozen food or materials such as bones, cardboard, plastic etc.
17. The Waring Pro® Food Slicer has a sharp blade. To avoid injury, never hand-feed food to be sliced. Always use the unit when completely assembled with food carriage and food press.

18. Do not leave the Waring Pro® Food Slicer unattended while it is running.
19. Touch the blade ONLY when the power is off to remove and clean according to instructions.
20. Follow instructions when lifting or moving the slicer.
21. When the blade is moving, place hands on the recommended push surface only.
22. After re-attaching the removable carriage, never use the unit unless it is fully upright and completely assembled.
23. To avoid accidental contact with the blade when the slicer is not in use or when lifting the slicer, always turn thickness control knob fully clockwise so that the counter plate covers the edge of the blade.
24. When lifting the slicer, carefully position your body to avoid contact with the blade.
25. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
26. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

In case of the need for any maintenance operations or repairs not specifically covered in this manual, please refer to a qualified service center recommended by Waring.

Always read the instructions before using the appliance and keep them in a place where they can be referred to whenever necessary.

This appliance has a 3-prong grounding plug. As a safety feature, this plug will fit only into a 3-prong grounding outlet in one way. Do not attempt to defeat this feature in any way.

IMPORTANT UNPACKING INSTRUCTIONS

CAUTION: THE SLICING BLADE HAS A VERY SHARP EDGE.
To avoid injury when unpacking the unit, please follow these instructions:

1. Put the box on a large, sturdy flat surface.
2. Remove the instruction book and other literature.
3. Position the box on its side, and then flip the box so that the open side is facing the floor.
4. Lift up the box and remove the Styrofoam® inserts.
5. Remove the protective bag.
6. To lift and move the unit, bend your knees to avoid back injuries and place one hand on the bottom of the motor housing and the other one under the carriage.
7. Please use extreme caution when handling the blade. We suggest you save all the packing materials in the event that future shipping of the machine is needed.

Keep all plastic bags away from children.

REPACKING INSTRUCTIONS

1. Put food slicer on a large, sturdy flat surface.
2. Put food slicer into plastic bag.
3. Position Styrofoam® inserts on each end of the food slicer.
4. Put the packaged unit into the upright box.
5. Replace top corrugated insert, instruction book and other literature.

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INTRODUCTION

ANY WAY YOU SLICE IT!

The Waring Pro® Food Slicer eliminates one of the most time-consuming jobs in food preparation. This commercial-quality slicer adjusts from 0 to 24mm to let you slice everything from paper-thin pepperoni to perfect servings of roast beef. It makes life a little more fun and entertaining as easy as 1-2-3!

TIPS for Using Your Waring Pro® Food Slicer

The Waring Pro® Food Slicer does a great job on a variety of foods, making throwing a dinner party easier than ever. Start with an easy and delicious appetizer of sliced cheese, salami and French bread. For best results, always use a hard cheese that has been refrigerated. Slicing the salami and then the French bread will allow for an easier cleanup. Then, move on to slice salad ingredients, potatoes for potatoes au gratin, and roast beef.

Homemade apple pie can be fast and delicious when the Waring Pro® Food Slicer does all the slicing for you.

A child's birthday party can be fun and easy. Just slice all your ingredients for pizza in advance, and the children can have a great time making their own pizzas.

Having a summer barbecue is effortless with the Waring Pro® Food Slicer. Tomatoes, onions, cheese and even lettuce take no time at all to prepare.

For all your slicing needs, from paper-thin to extra-thick, the Waring Pro® Food Slicer makes food preparation fast and easy.

For best results while using this product please follow the instructions:

1. Advance the food carriage slowly while using steady pressure.
2. When slicing meat, the meat should be boneless.
3. Chill meat and cheese thoroughly before slicing.

BEFORE USING

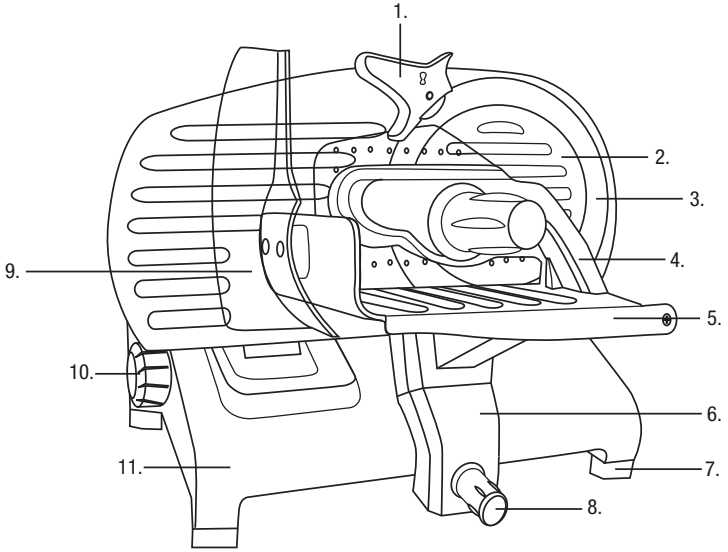
1. Before using the slicer, clean all the parts that come into contact with food.

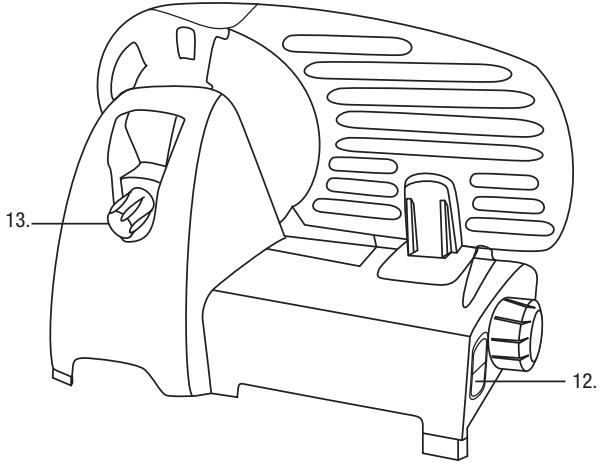
   NOTE: The blade tip may be oily when first unpacked.

2. Place the slicer on a flat, smooth and dry surface that can bear its weight. Before plugging it in, make sure that the switch is in the **OFF** position and be sure that the blade cover is correctly mounted. Check the slice control knob, which should be in the full clockwise position.
3. Remove the plastic blade guards from the cutting blade before turning the unit on.

PARTS

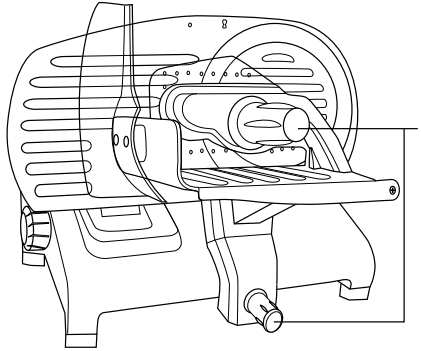
1. Blade Sharpener (detachable)
2. Blade Cover
3. Cutting Blade
4. Food Arm
5. Food Carriage
6. Carriage Holder
7. Feet (non skid)
8. Carriage Removable Knob
9. Food Guide
10. Thickness Control Knob
11. Main Body
12. ON/OFF Switch
13. Knob to remove Blade Cover
14. Power Cord (not shown)





OPERATION

1. To use your Waring Pro® Food Slicer, place it on a sturdy, flat surface.
2. Check that the switch is in the **OFF** position before plugging in the appliance.
3. Adjust the thickness control knob to desired slicing thickness (0–24mm).
4. Position food to be cut on the carriage and secure with food guide.
5. Turn the Waring Pro® Food Slicer to the **ON** position.
6. Position hand on food guide handle and smoothly slide the carriage backward and forward. **NEVER USE THIS UNIT WITHOUT THE FOOD GUIDE.**
7. For best results, move the carriage back and forth slowly.
8. To ensure even slicing, do not press the food against the blade too firmly.
9. Check for desired thickness and adjust accordingly with the thickness control knob.
10. Continue to slide the food carriage back and forth in an even and steady motion. **NOTE:** Food carriage is removable for cleaning. See Page 7.
11. After all your slicing is done, turn the slicer to the **OFF** position and unplug.



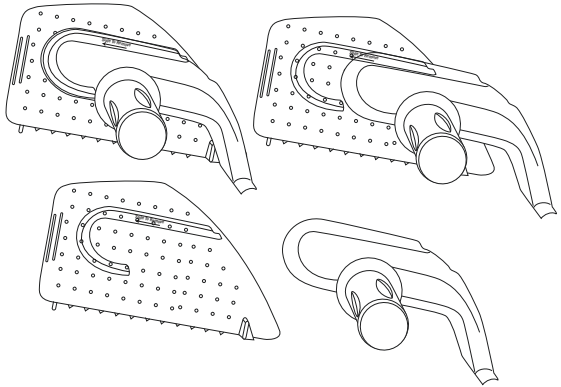
Only use the 2 food carriage handles to slide carriage while slicing

CLEANING & MAINTENANCE

Always turn the Waring Pro® Food Slicer **OFF** before cleaning the appliance. Ensure that the counterplate is set to "0", protecting the edge of the blade to avoid injuries. **DO NOT PUT THE APPLIANCE IN WATER.** This could cause damage to electrical parts.

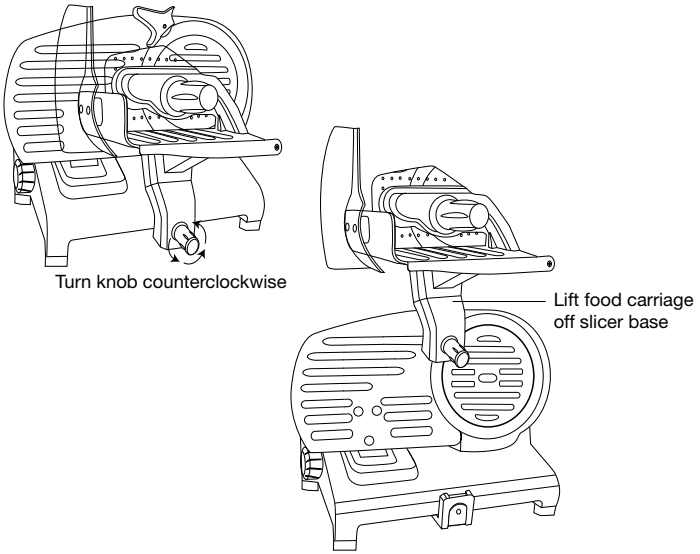
Food Guide Removal

1. Remove the food guide by sliding it off the food arm.
2. Rinse the food guide with water.



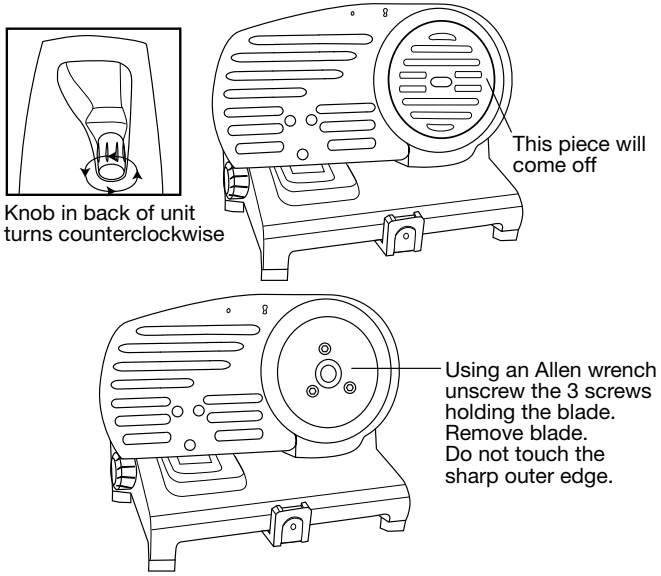
Carriage Removal

1. The slicer should be cleaned after every use to ensure proper function.
2. Unscrew the removable carriage using the knob on the front. Lift the carriage up and out of the stand.
3. Wash the slicer with a soft cloth or sponge and a mild cleaner, then dry it carefully.
4. Do not use abrasive substances or solvents.
5. To reassemble, align the bottom of the carriage directly with the carriage holder. Push down and secure into position, insert the carriage removal knob and turn it clockwise until it is securely tightened.
6. Any other servicing should be performed by an authorized service representative.



Blade Removal and Cleaning

1. Set the counterplate back to the "0" position.
2. After removing the removable carriage, remove the blade cover by turning the black knob located behind the blade counterclockwise.
3. Clean blade cover in the sink or with a spray cleaner.
4. When the blade cover is removed, you can clean the blade.
5. Clean the front of the blade with a moist sponge or cloth. Most, but not all, of the back of the blade can be cleaned in a similar manner by carefully rotating the front the blade by hand (touch only the flat side of the blade, not the edges). Clean the blade cover in the sink or with a spray cleaner.
6. To completely remove the blade for cleaning, use an Allen wrench to carefully remove the screws that connect the blade to the base. **USE EXTREME CAUTION.**
7. Clean the blade with a moist sponge or cloth, **CAUTION:** Pay close attention the edge of the blade.


Knob in back of unit turns counterclockwise
This piece will come off
Using an Allen wrench unscrew the 3 screws holding the blade. Remove blade. Do not touch the sharp outer edge.

8. To reassemble, screw the blade back in and replace the blade cover over the blade by lining up the cover and turning the knob clockwise to secure it into place.
9. Now you can replace the removable carriage (see “carriage removal” instructions, Page 7). **DO NOT WASH ANY PART OF THIS SLICER IN A DISHWASHER.**

SLIDING OF CARRIAGE AND FOOD ARM

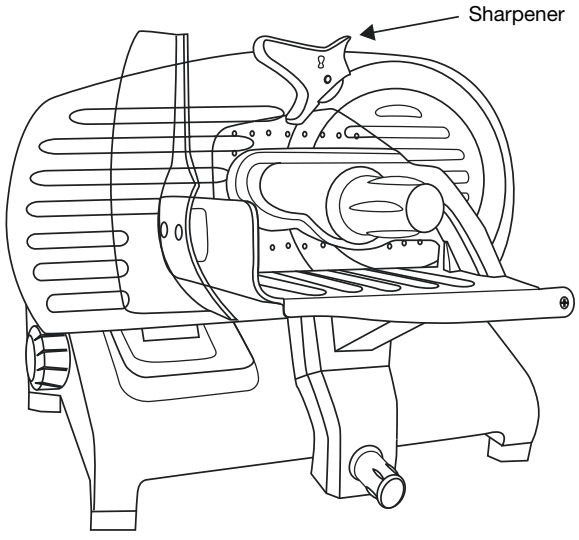
1. The carriage and the food guide slide on rods that are properly lubricated by the manufacturer. Over time the lubrication might dryout, and these parts require very simple maintenance.
2. Should these parts not slide smoothly, add a very small amount of industrial oil (e.g., WD40) to them.
3. At the bottom of the carriage support, you will find a black plastic screw. This can be manually reset over time to ensure the carriage can slide smoothly across.

SHARPENING THE BLADE

If the blade edge becomes dull or discolored over time, use the sharpener as required to provide a sharp and clean edge for slicing. The sharpening operation takes a few minutes and can be done safely with adequate care. Follow the instructions for your safety.

1. Unplug the cord from the power outlet.
2. Clean the blade (as described in the Cleaning and Maintenance section) to remove grease and food residue.
3. Open the counterplate completely using the thickness control knob while holding the blade sharpener; fit the pins into the holes.
4. Do not damage the blade while doing this.
5. Rotate the front part of the blade sharpener until it locks.
6. Plug the cord into the power outlet.
7. Remove your hands and turn machine to the ON position.
8. Put one hand on the control knob and slowly turn it until the sharpening stone lightly touches the edge of the blade.
9. Keep the stone in that position, in light contact for 20–40 seconds.
10. Rotate the thickness control knob to fully open the counterplate in order to move the stone away from its contact with the blade.
11. For your safety, stop the machine and unplug the power cord.
12. The first step of sharpening has been completed. This operation has left a burr along the front face of the blade which must now be removed.

13. Using one hand, rotate the front part of the blade sharpener upward, and with the other hand turn the thickness control knob clockwise until the blade sharpener is in front of the blade.
14. Plug the cord into the power outlet.
15. Remove your hands and turn the machine to the ON position.
16. Adjust the thickness control knob and turn it slowly until the sharpening stone slightly touches the front of the blade.
17. Maintain a light contact for only 5–6 seconds to remove the burr.
18. Remove the sharpening stone from the edge and stop the machine.
19. The second step of sharpening has been completed. **CAUTION:** Blade is very sharp.
20. Unplug power cord for safety. Remove the blade sharpener.



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